



3-ALARM SPOONBILL JAMBALAYA

2 lbs. fresh spoonbill, cut into 1" chunks
1 c. chopped onions
½ c. chopped green pepper
½ c. chopped red pepper
Lots of fresh parsley, chopped

1 Tbsp. chopped fresh ginger
Ground cayenne, white, black
& chili pepper to taste
4-6 fresh chiles

16 oz. can skinless
stewed tomatoes
½ bulb chopped garlic
4-6 servings cooked
white rice

**Now We're
Cookin'!**
with
Martha Daniels

In a wok or large fry pan, stir-fry the green & red peppers in about a quarter cup of water over high heat with the garlic, onions and ginger.

Add everything else, except the fresh chiles and rice, and bring to a boil. Reduce heat, cover and simmer about 15 minutes or until the fish is done.

Serve over rice to soak up the alarm juice and garnish with fresh chiles.
Serves 4-6.